



# Easy Crock Pot Shredded Chicken for Meal Prep

## The Smell That Started It All

The first time I made this chicken, my kitchen smelled like a cozy diner at sunrise. Garlic and onion powder danced in the air. My stomach growled louder than my old dog begging for scraps. **Ever wondered how five ingredients could make your whole house feel like home?** Now I make this weekly—it's my secret to stress-free dinners. Share your favorite slow-cooker scent memory below!

## My First Chicken Disaster (And Why It

## Worked Out)

I once forgot to turn the crock pot on. Three hours later, I had cold chicken swimming in broth. Oops. But guess what? It still cooked up tender after I hit “start.” **Mistakes prove even “failed” meals can turn out fine—just like life.** Home cooking isn’t about perfect. It’s about showing up. Ever had a kitchen flop that turned into a win?

## Why This Chicken Tastes Like More Than Chicken

– The broth keeps every shred juicy, not dry like oven-baked chicken. – Onion and garlic powder add depth without chopping a thing. **Which flavor combo surprises you most—garlicky or onion-forward?** Try both and decide. My neighbor swears by adding a pinch of paprika. Would you?

## From Diners to Dinner Tables

Slow-cooked shredded chicken dates back to 1940s diners feeding hungry crowds. Busy cooks needed hands-off meals. \*Did you know stand mixers became a shredding hack in the 1970s?\* Today, it’s a meal-prep hero for parents and gym-goers alike. Simpler food often sticks around longest. What’s your go-to vintage recipe?





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## Ingredients:

Ingredient	Amount	Notes
Boneless, skinless chicken breast	2 pounds	
Chicken broth	1 cup	Low sodium works great
Salt	1 teaspoon	
Pepper	½ teaspoon	
Garlic powder	¾ teaspoon	
Onion powder	¾ teaspoon	

## How to Make Easy Crock Pot Shredded Chicken

### Step 1

See also Savory Sourdough Loaf with Cheese

Add chicken breasts to your slow cooker. Overlapping is fine. No need to fuss. Just toss them in. **Step 2** Pour broth over the chicken. Sprinkle salt, pepper, garlic, and onion powder. Easy does it. **Step 3** Cover and cook on low. Four hours later, your chicken will be tender. Perfect for shredding. **Step 4** Shred with forks or a stand mixer. (Hard-learned tip: Mixer saves time but don't overdo it.) **What's your go-to kitchen tool for shredding chicken? Share below!** **Cook Time:** 4 hours **Total Time:** 4 hours 5 minutes **Yield:** 8 servings **Category:** Meal Prep, Dinner

## 3 Fun Twists on Shredded Chicken

**BBQ Style** Swap broth for BBQ sauce. Sweet, smoky, and perfect for

sandwiches. **Lemon-Herb** Add lemon juice and fresh thyme. Bright and fresh for salads or wraps. **Buffalo Kick** Toss shredded chicken in hot sauce. Serve with celery and blue cheese. **Which twist would you try first? Vote in the comments!**

## Serving Ideas & Pairings

Serve over rice or in tacos. Top with avocado or cilantro for extra flair. Pair with iced tea or a light lager. Both refresh and balance the meal. **Which would you choose tonight? Let us know!**



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## Storing and Reheating Your Shredded Chicken

Keep cooked chicken in the fridge for up to 4 days. Freeze it in meal-sized bags for 3 months. Thaw overnight before using. Reheat in a pan with a splash of broth to keep it moist. Batch-cooking saves time—double the recipe for busy weeks. \*Fun fact: My neighbor swears by freezing portions in muffin tins for easy grab-and-go meals.\* Why this matters: Prepped chicken cuts dinner stress in half. What's your favorite way to use shredded chicken?

See also [Pepperoni Pizza Pull-Apart Monkey Bread](#)

## Fixes for Common Slow Cooker Hiccups

Chicken too dry? Add extra broth next time or shorten cook time. Seasonings bland? Mix in a pinch more salt after shredding. Broth too watery? Simmer shredded chicken in the juices uncovered for 10 minutes. Why this matters: Small tweaks make big flavor wins. Ever had a slow cooker fail? Share how you saved it! Pro tip: Layer chicken evenly for even cooking.

## Your Shredded Chicken Questions, Answered

**Q: Is this recipe gluten-free?** A: Yes, if you use gluten-free broth. Check labels to be safe. **Q: Can I make it ahead?** A: Absolutely! It's perfect for Sunday meal prep. **Q: What's a good veggie swap for broth?** A: Try water with a squeeze of lemon for brightness. **Q: Can I use thighs instead?** A: Yes! Thighs stay juicier but need the same

cook time. **Q: How do I halve the recipe?** A: Use 1 pound chicken and half the broth and spices.

## Wrapping Up

Hope this chicken becomes your weeknight hero. Tag **@SavoryDiscovery** on Pinterest with your creations. Did you try the stand mixer trick? Happy cooking! —Elowen Thorn.